



2016 TEMPRANILLO



WINE DATA

Producer

Bodegas Ollauri

Region

Rioja (D.O.Ca)

Country

Spain

Wine Composition

100% Tempranillo

Alcohol

14.5%

DESCRIPTION

Clear, intense, bright cherry-red color. Explosive aromatic richness, with flavors of red fruits, ripe plums, and Mediterranean brushwood. Structured, yet fresh, with an attractive, juicy, and persistent finish.

WINEMAKER NOTES

The vineyard plots are at a high altitude, located in the Vinas de Brinas area between the municipalities of Brinas (Rioja Alta) and Labastida (Rioja Alavesa).

The climate is Mediterranean with a strong Atlantic influence. After a dry and hot summer, the long 2016 vintage benefitted from good weather, and the harvest achieved a high quality. Rioja's Regulatory Council qualified this year as "very Good". The soils are clay-limestone, with an optimal degree of acidity that enhances the expression of lively aromas. The vines are an average of 50 years old. The wine is harvested by hand during the first week of October. Fermentation takes place over 21 days in stainless-steel tanks. Daily pumping-over achieves a high extraction and color intensity. The wine is aged 14 months in (50% new) French Oak Barrels, and then spends a further 12 months in the bottle.

SERVING HINTS

Suggested serving temperature of 65F (18C). Great with grilled and roast meats (beef, lamb, pork), and also meat stews, sausages, pastas, flavored rice, and cured cheeses.